

# THE MATADOR

2012 Barossa Garnacha

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## Grab

A charismatic and flavourful red – charge your glasses!

## Spiel

A flavourful wine, this Garnacha (aka Grenache) is a charismatic red with a dramatic mouthfeel. Notes of strawberries and cherries come charging in on a palate of spicy raspberry attack. Grab it by the horns!

## Colour

Garnet red with purple hues.

## Bouquet

An intense nose of strawberries, cherries, with hints of sumac and fennel seed.

## Palate

An explosive attack of spicy berry fruit flavours, presented on a moorishly, textured palate.

## Grub Match

Paella; Black mussels with cannellini beans: Basque stew.

## Cellaring

Drink up, but also a 5-8 year proposition.

## Vintage

A tale of hope and glory. Good rains throughout much of 2011 setup vineyards with good soil and vine health going into the growing season. Warmer and drier conditions through October and November followed, which led to strong and healthy shoot growth, and by December, below average crops were evident due to less and smaller bunches. We were full of hope. January and February were characteristically dry, but continued the trend of below-average temperatures. There was a rain event in early March, however it didn't cause any disease issues, and actually refreshed many vineyards and allowed them to ripen steadily. Not surprisingly the cool ripening conditions delivered fruit with intense aromas and flavours, and allowed every site to show its full potential and individuality in the resulting wines. 2012 was a privileged vintage. After the mother of all harvests the previous year, we were rewarded with outstanding quality across all varieties, whilst working with old friends (TSW and JP) in our new 'Home of the Brave' winery.

It will sit among the greatest vintages, perhaps the most glorious! Truly blessed and thankful.

## Vineyard

Michael's vineyard is just south of Rosedale in the south west of the Barossa – 300m above sea level on red brown clays with shale

## Vinification

The fruit is crushed/destemmed and fermented at temperatures ranging from 20- 25°C for 8 days on skins. The ferment is managed by a variety of techniques, including 'aerative pump overs' and 'drain and returns' which assist in extracting colour, flavour and tannin from the grapes. At the end of fermentation, it is drained/pressed, and transferred to 3 and 4 year old French oak puncheons to undergo MLF. Post MLF, sulphur dioxide is added, and the wines mature sur lie for 10 months. Assemblage takes place at the end of this maturation period. This wine was bottled unfiltered in February 2013.

